

**VERIFICATION
OF
OYSTER TREATMENT PROCESS
TO REDUCE *VIBRIO VULNIFICUS* TO NON-DETECTABLE LEVELS**

Title 17, California Code of Regulations
Sections 13675 and 13676

Pursuant to Title 17, California Code of Regulations (CCR) Section 13675(g), the Department of Public Health has determined that oysters harvested from the Gulf of Mexico and processed using IQF Half-Shell Oysters by,

HILLMAN SHRIMP AND OYSTER COMPANY

915 Broadway
Port Lavaca, Texas 77979
Shellfish Certification Number: TX 110 SP

has been scientifically validated to reduce the level of *Vibrio vulnificus* in raw Gulf oysters to "non-detectable" (< 3 MPN/g) and are not subject to the restrictions for sale required by Section 13675 (c) (5) or written warnings required in Section 13675 (b).

Section 13675 (h) requires that the oyster processor provide a copy of this exemption letter to any dealer or retail food facility in California to whom the processor sells or provides processed Gulf of Mexico oysters.

Notice Expires: August 20, 2015

DEPARTMENT OF PUBLIC HEALTH
OF THE STATE OF CALIFORNIA



Patrick Kennelly
Chief, Food Safety Section
Department of Public Health

